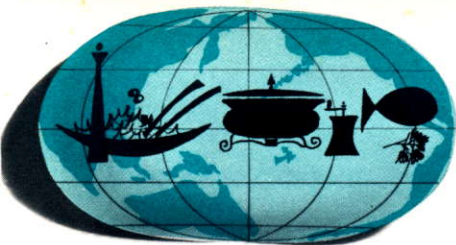
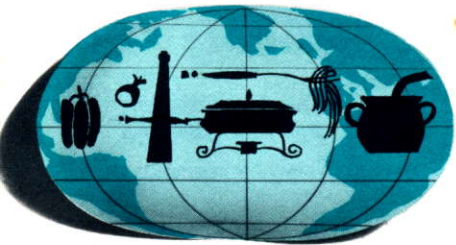


JOHN OSTER MANUFACTURING CO. Milwaukee, Wisconsin 53217

*Oster*

FOODS WITH  
A FOREIGN FLAIR



## FOODS WITH A FOREIGN FLAIR

A major adventure in visiting foreign lands is in enjoying the country's most famous foods . . . and you can savor this same culinary adventure right in your own home. Let the Osterizer introduce you to *Foods with a Foreign Flair* . . . Ramkuchen, Borsch, Guacamole Dip and many other national specialties. You'll prepare them expertly, easily with the Osterizer's aid . . . and you and your family will be launched on a voyage where the menu is always exciting, always different, always reminiscent of faraway lands.

*Osterizer*  
SPIN  
COOKERY





**RAMKUCHEN (German Cheese Cake)**

Yield: 12 to 16 servings

<b>Crust:</b> 1½ cups zwieback crumbs	Rind of 1 lemon
3 tablespoons melted butter	½ teaspoon vanilla extract
2 tablespoons sugar	1 lb. cream cheese, cut into 1" pieces
<b>Filling:</b> 2 eggs, separated	<b>Topping:</b> 1 cup dairy sour cream
½ cup sugar	1 tablespoon sugar
1 tablespoon lemon juice	½ teaspoon vanilla

Heat oven to 300°. Break 2 or 3 pieces of zwieback into the Osterizer container, cover and crumb by turning control to Hi and Off several times. Empty into measuring cup. Repeat process until desired amount is obtained. Stir in butter and sugar. Press on bottom of 9" spring form pan. Place in oven for 5 minutes. Cool. Put egg yolks, sugar, lemon juice, rind, vanilla extract and half the cheese into the Osterizer container, cover and process at Hi until well blended. Remove feeder cap and add remaining cheese, a piece at a time. Continue to process until mixture is smooth. Beat egg whites with rotary beater until stiff. Pour the blended mixture over the egg whites and gently fold together. Pour into prepared crust and bake for 45 minutes, or until a silver knife inserted near the center comes out clean. Put topping ingredients into the Osterizer container, cover and blend only until well mixed. Spread lightly over the top of the cheese mixture and return cake to the oven for 10 minutes. Cool before serving.

**MUSTARD SAUCE (Germany)**

Yield: ¾ cup

½ cup cider vinegar	1 tablespoon sugar
1 tablespoon soft butter	1 tablespoon paprika
1 egg	2 tablespoons prepared mustard

Put all ingredients into Osterizer container, cover and process at Hi until smooth. Pour into saucepan and cook over low heat, stirring constantly, until thickened.

**BORSCH (Germany, Russia)**

Yield: 4 servings

2 cups sour cream	¼ teaspoon celery salt
½ small lemon, peeled and seeded	¼ teaspoon onion salt
¼ teaspoon salt	1 cup diced cooked beets

Put 1¾ cups sour cream into Osterizer container, add remaining ingredients, cover and process at Hi until smooth. Serve icy cold garnished with remaining sour cream.

**GUACAMOLE DIP (Mexico)**

Yield: about 1 cup.

1 large ripe avocado, cubed	¼ teaspoon Tabasco sauce
1 8" stalk celery, cut in 1" pieces	¼ teaspoon salt
½ small onion	1 tablespoon mayonnaise
1 small clove garlic	½ small hot green pepper

Put all ingredients into Osterizer container, cover and process at Hi until smooth. Use rubber spatula to keep mixture flowing to processing blades.

**SOUPE A L'OIGNON (French Onion Soup—France)** Yield: 6 servings.

2 large yellow onions, cut in 8ths	2 tablespoons butter
2 10½ ounce cans condensed beef broth	2 medium white onions, cut in 8ths
1 soup can water	1 teaspoon salt
	½ teaspoon black pepper

Put yellow onions, beef broth and water into the Osterizer container, cover and chop onions by turning control to Hi and Off quickly two or three times. Drain through a strainer, reserving broth. In a large saucepan saute the onions in butter until tender. Put white onions and reserved broth into Osterizer container, cover and process at Hi until onions are finely grated. Add to sauteed onions and simmer 10 minutes. Add seasonings, cover and simmer about 30 minutes, or until onions are tender. Serve with thin rye slices sprinkled with Parmesan cheese.

**ORANGE GINGER COOKIES (France)**

Yield: 4 dozen

3¼ cups sifted all-purpose flour	
2 egg yolks	½ cup honey
¼ orange, cut in 2 pieces	½ cup sugar
½ cup soft butter	1½ teaspoons ginger

Sift flour into a large mixing bowl and set aside. Put remaining ingredients into the Osterizer container, cover and process at Hi until smooth and well blended. Use a rubber spatula to keep the ingredients flowing to the blades. Pour blended mixture into the flour and mix well. Chill for several hours. Heat oven to 350°. Butter cookie sheets well. Roll dough thin and cut into fancy shapes, or form into a long roll and cut into thin slices. Bake 12 to 15 minutes.

**GAZPACHO (Spanish)**

Yield: 6 servings

½ lb. onions, peeled and quartered	1 tablespoon paprika
6 tomatoes, peeled and quartered	2½ tablespoons olive oil
½ cup red wine	12 black olives, pitted and sliced
salt and pepper	1 cucumber, peeled, quartered and thinly sliced
1 clove garlic	

Put half the onions, tomatoes, red wine, salt and pepper into the Osterizer container and process until smooth. Empty into saucepan and repeat process, adding olive oil, paprika and garlic clove. Simmer for ten minutes. Stir the cucumber and olives into the soup and chill. Sprinkle the soup liberally with finely chopped parsley and garnish with tiny croutons.



## HAZELNUT TORTE (Scandinavia)

Yield: 12 servings

- |  |                         |
|--|-------------------------|
| 2 tablespoons sifted all-purpose flour | $\frac{3}{4}$ cup sugar |
| 2½ teaspoons baking powder             | 1 cup hazelnuts         |
| 4 eggs                                 |                         |

Heat oven to 350°. Grease two 8" cake pans, line with wax paper and grease again. Sift flour and baking powder and set aside. Put eggs and sugar into Osterizer container, cover and process at Lo until smooth. Turn control to Hi, remove feeder cap and add hazelnuts. Continue processing until nuts are finely grated. Add flour mixture all at once, processing only until well mixed. Pour batter into prepared pans and bake 20 minutes or until cake tester comes out clean. Invert pans and cool. Remove from pans, sift powdered sugar over top of layers or top with flavored whipped cream.

## VIENNESE COOKIES (Austria)

Yield: 7 dozen

- |                                  |                                 |
|----------------------------------|---------------------------------|
| 1 cup pecans                     | 1 cup light brown sugar         |
| 2½ cups sifted flour             | 2 pcs. thin lemon rind, 1" x 2" |
| 1 cup semi-sweet chocolate chips | 1 teaspoon salt                 |
| 4 eggs                           | $\frac{1}{2}$ teaspoon cloves   |
| 1 cup soft butter                | $\frac{1}{2}$ teaspoon cinnamon |

Preheat oven to 400°. Put  $\frac{1}{2}$  cup pecans into Osterizer container, cover and chop by turning switch to Hi and Off several times. Empty into large mixing bowl. Repeat with remaining pecans. Add flour and chocolate chips. Put remaining ingredients into Osterizer container, cover and process at Hi until blended. Pour into flour mixture and mix well. Drop by teaspoonfuls on ungreased cookie sheet. Bake 6 to 8 minutes, until lightly browned.

## DANISH RUM PUDDING (Scandinavia)

Yield: 16 servings

- |                               |  |
|-------------------------------|--|
| $\frac{1}{4}$ cup cold water  | $\frac{1}{4}$ lemon, seeded            |
| 1 envelope unflavored gelatin | 1 cup sugar                            |
| 2 tablespoons boiling water   | $\frac{1}{3}$ to $\frac{1}{2}$ cup rum |
| 5 eggs, separated             |  |

Put cold water and gelatin into Osterizer container, add boiling water, cover and process at Lo until gelatin is dissolved. Remove feeder cap and add egg yolks and lemon. Continue to process until mixture is light yellow in color. Turn control to Hi, remove feeder cap and gradually add the sugar. Continue to blend until mixture is smooth. Just before turning control to Off, add the rum. Beat the egg whites with a rotary beater until stiff but not dry. Pour blended mixture over beaten whites and fold gently together. Pour into a chilled 2 or 2½ qt. mold. Refrigerate until firm. Serve with whipped cream and fresh strawberries or raspberries.

## DANISH RED CABBAGE (Denmark)

Yield: 6 servings

- |                              |                                     |
|------------------------------|-------------------------------------|
| 1 medium head of red cabbage | 1 tablespoon sugar                  |
| cut in 1" chunks             | $\frac{1}{2}$ cup water             |
| $\frac{1}{4}$ cup butter     | $\frac{1}{2}$ cup red currant jelly |
| 1 tablespoon vinegar         |                                     |

Fill Osterizer container with cabbage chunks, cover with water, cover container and turn control to Hi and Off quickly two or three times to chop cabbage. Drain and put cabbage in heavy saucepan. Repeat with remaining cabbage. Add butter, vinegar, sugar and water to cabbage, cover tightly and simmer until tender, stirring occasionally (about 1 to 1½ hours). Add jelly and continue heating until most of liquid has been absorbed. Adjust flavor with additional vinegar, salt or sugar.

